



Town of Foxborough Board of Health

40 South Street
Foxborough, MA 02035
Phone: (508) 543-1207 - Fax: (508) 543-6278

Fats, Oils and Grease Check List

- A) What are your plans for the property?
 - 1) Be sure to think about future expansion possibilities.
- B) Conduct research on the property to identify what FOG systems are or are not in place.
 - 1) Try to find a set of As-Built plans for the property.
 - 2) The following fixtures require a grease trap and interceptor under the Massachusetts Plumbing Code 248 CMR (2c)(1-9):

10.09: Interceptors, Separators and Holding Tanks

(2c) Plumbing fixtures to be protected by grease traps and interceptors shall include:

- 1. pot sinks (with bowl depths exceeding ten inches);
 - 2. scullery sinks (with bowl depths exceeding ten inches),
 - 3. floor drains; (See Plumbing Inspector due to application)
 - 4. floor sinks;
 - 5. automatic dishwashers regardless of temperature;
 - 6. pre-rinse sinks;
 - 7. soup kettles or similar devices;
 - 8. wok stations; and
 - 9. automatic hood wash units;
- 3) Under the Massachusetts Plumbing Code 248 CMR10.09 (1b) (1 a-b) floor drains and gasoline, oil and sand separators shall be installed in all commercial motor vehicle:
 - 1. parking and storage accommodations;
 - 2. repair garages, repair facilities or auto body repair facilities;

3. service facilities with or without grease racks and grease pits;
 4. wash rack areas;
 5. wash areas (including automatic car wash structures); and
 6. facilities where motor oils, gasoline, anti-freeze and similar hazardous liquid wastes are potentially generated or may potentially spill.
- C) Contract a licensed plumber to assess your property to determine the type of FOG units you will need and the sizes of these units.
- 1) The plumber will need to know:
 - a. The number of seats in your establishment
 - b. The number and size of the fixtures in your establishment. This includes floor drains, and sinks but excludes bathroom sinks and toilets.
- D) Plans must be drawn up for all grease traps and interceptors. These plans must:
- 1) For External Grease interceptors - must be stamped by a Mechanical Engineer
 - 2) For External Grease interceptors - Provide a sample box
 - 3) For External Grease interceptors - Use covers that are marked "Grease Trap"
- E) These plans are then reviewed by the City Plumbing Inspector. Once the plans are approved the contracted plumber must apply for a plumbing permit at the Building Department for the scope of work being done.
- F) The use of innovative/alternative technologies will be reviewed on a case by case basis and the technology must be approved by the Massachusetts Board of Plumbers and Gas Fitters.
- G) Once the work is completed the Plumbing Inspector will conduct an inspection to verify conformance to the state plumbing code.
- H) All areas in the establishment where grease interceptors are located must have proper signage as stated in the plumbing code 248 CMR 10.09 (2m)(3):

10.09: Interceptors, Separators and Holding Tanks

(2m) Maintenance

3. A laminated sign shall be stenciled on or in the immediate area of the grease trap or interceptor in letters one-inch high. The sign shall state the following in exact language:

IMPORTANT This grease trap/interceptor shall be inspected and thoroughly cleaned on a regular and frequent basis. Failure to do so could result in damage to the piping system, and the municipal or private drainage system(s).

Town of Foxborough Fats, Oils, and Grease Maintenance Requirements:

- Do not store anything on top of grease interceptors
- Make sure the covers to interceptors are locked in place with the appropriate hardware
- Wipe all cooking equipment and servingware of food scraps before placing in the sink and/or dishwasher for cleaning
- All innovative/alternative technologies must be maintained in accordance with the operation and maintenance manual for the technology
- All grease interceptors must be inspected and serviced if found in disrepair.
- All grease interceptors must be serviced once per month unless adequate maintenance information is provided to the Board of Health that justifies a modified servicing frequency.
- External grease interceptors must be inspected once per month and pumped if the grease and solids are 25% of the volume in the tank.
- All hoods must be maintained in accordance with 527 CMR 11.00 Board of Fire Prevention Regulations
- Maintenance logs and invoices/manifests must be kept for all grease interceptors, and hoods, and be available for review upon inspection.
- Use of biological or chemical treatments for FOG management must be approved by the Board of Health.
- Spill clean-up equipment must be readily available and include materials able to clean up a FOG spill. (examples: Cat litter, oil absorbent pads)
- All food service staff must be trained in FOG management practices by either completing the self study packet or by attending the Foxborough FOG Management Training Class.